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Short Description / Subject:

A 1980 *The Blade* dining review covering the restaurant concept developed by Dr. Gene W. Poor. The article highlights the restaurant's immersive design approach, thematic elements, and guest experience, reflecting Poor's early integration of environmental storytelling within hospitality settings

Extended Description:
This dining review from *The Blade* (1980) examines one of the early restaurant concepts developed by Dr. Gene W. Poor, emphasizing the use of storytelling, visual theming, and experiential design within a hospitality environment. The article provides independent contemporary coverage of Poor's creative work outside his well-documented academic and animatronics career. Digitized and preserved as part of the Gene W. Poor Digital Archive to support historical reference.

Dining Out

A GUIDE BEFORE YOU ORDER

By *Mary Alice Powell*

Blade Food Editor

It was worth every mile driving to Bowling Green, O., Wednesday for lunch.

The destination was a fairly new restaurant, The Parrot and The Peacock — one from which rave rumors have been blossoming. And, now I can say rumors that are true.

Like everyone reported, "it is on the main street, but there isn't a sign."

Sure enough, there isn't a large sign waving in the breeze, but the restaurant is there — a well-done old look to the exterior and on the front door the gold lettering, "Parrot and Peacock."

If you have been thinking that the old look has been over-worked, this one may change your mind. My first impression was how immaculate it was. I would discourage dropping a nickel in the antique machine to get a piece of candy. The mechanical crane missed the dinner mint.

But, otherwise, the visit was most enjoyable.

Highly polished and in good repair oak dominates the decor, to include the floors. Add to that some old brick and a snugness in high-backed black leather booths, in addition to some seating at tables.

Of course there is a tiffany-style lamp over each table and booth. Leaded glass is used sparingly but effectively with the beauty of it all being a magnificent piece, done by Dick Sherer of Maumee. It is designed of 1,200 pieces of glass leading to a vibrant peacock and hangs over the elevated bar, classy with a polished brass railing.

Early Bowling Green photographs, including portraits of notables, decorate the walls.

And, getting down to the menu, printed on a take-home newspaper, it is one like we are beginning to see more of — with sandwiches as well as full dinners that take customers through lunch and dinner.

It is becoming quite apparent that restauranteurs are aware that today's diner can be quite happy with a sandwich, or an omelet, or an interesting appetizer and does not always want to dive into a large, full meal because of appetite and pocketbook.

At The Parrot and The Peacock, the breast of chicken sandwich is a good choice. It is $2.75; another 40 cents with a cup of soup. The french dip and the reuben are there, of course, but so is an open faced crabmeat with a $4.75 ticket.

Burgers, from $2.60 to $3.35, are made with a half pound of meat and include one with — can you believe — three slices of bacon and cheese.

My chicken and mushroom crepes, $3.50, were excellent, but I could have ordered a quiche.

Couples pleased with just appetizers may want to order french-fried potato skins, an assortment of fresh vegetables with a dill dip, chicken wings done in a teriyaki sauce, or a hot hors d'oeurve sampler plate.

As for the full meals the beef stew is $4.25 and a boneless breast of chicken with a mushroom stuffing on rice pilaf is $6.25.

Otherwise, the price range is from $6.50 to $10.95 to include chicken cordon bleu, shrimp, prime rib, pork chops, red snapper, and crab legs.

It is open Monday through Saturday. Hours are 11 a.m. to 10 p.m., except on Friday and Saturday when it is open until midnight.